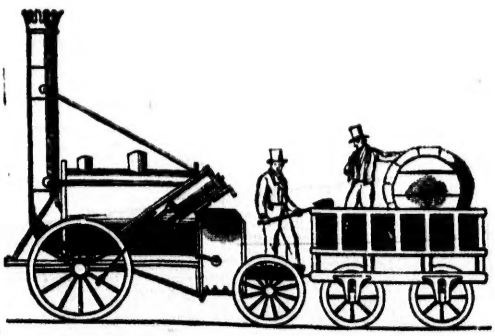


THE STEPHENSON DINNER.

TORONTO 26TH AUGUST, 1853.

WINE LIST:

SHERRIES, &c.

Pale—*Pemartin.*
Golden—*Duff Gordon.*
Brown—*Hauria.*

MADEIRA—*Metternich.*
BUCELLAS—*Holfords.*

PORTS.

Port—*Quarles Harris.*
Port—*Sandemans.*

CHAMPAGNES.

Joliffes—*Comet.*
Mumm's—*Cabinet.*
Irroy.

HOCK.

Sparkling—*Burgeff & Co.*

CLARETS.

Chateau Margaux.
Leoville.

LIQUEURS.

Maraschino—Curaçao—Pale Cognac—Milk Punch.
COFFEE—TEA.

OVERTURES, &C.,

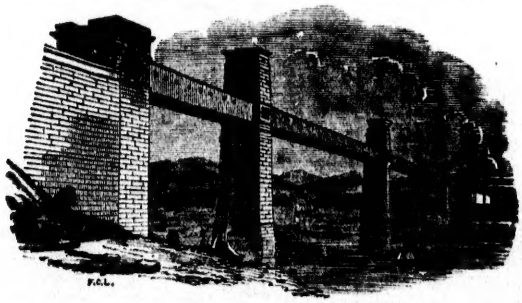
BY THE GERMANIA BAND,

AND THE

BAND OF THE ROYAL CANADIAN RIFLES.

STEPHENSON DINNER.

TORONTO, C. W., 1853.



SOUP.

Turtle, Mulligatawny, Vermicelli, Bechemell, Vegetable.

FISH.

Halibut, Salmon, (from Scotland) Cod, Bass,
Spanish Mackarel, Lobster Sauce, Soft and Hard Crabs, Oysters.

BOILED.

Hams, Tongues, Beef-a-la-mode, Lamb, Chickens,
Chickens, Collared breast of Veal, Marinoated Goose.

ROAST.

Beef, Saddle of Mutton, Turkey Pullets,

ENTREES.

Pigeon and Game
Raised Pies,
Patties,
Vol-aux Vents,
Cotelettes de Mouton,
Beef, (Olives),
Curtie, (Ducks),
Haricots of Mutton,
Fricandeaux of Veal,
Lobsters,
Lobster Sallad,
Collioped Oysters,
Grisotes,
Stewed Giblets,
Savoury Jellies,

GAME.

Prairie Hens, Woodcock, Partridge,
Turkey Pullets, Snipe, Quail.

VEGETABLES.

Cauliflower, Tomatoes, Stewed Cucumbers, Baked Potatoes,
Plain Potatoes, Rice, Peas, Beans, &c.

PASTRY.

Jellies, Blancmange, Fruit Tarts,
Plum Pudding, Cabinet Pudding, Puddings Souffles, Italian Cream.

DESSERT.

Oranges, Grapes, Melons, Pine Apples, Peaches,
Figs, Pears, Plums, Almonds, Raisins,
Prunes, Citrons, Choux-Choux, Ginger, Olives,
Ice-Creams, Chantilly Cakes, Filberts, Maccaroons,
&c. &c. &c.